

# 750-CTUS

## HOT FOOD HOLDING CABINET



- HALO HEAT . . . a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds food hot food hot . . . meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc. for several hours.
- Close temperature tolerance and even heat application maintain ideal serving temperatures throughout the cabinet.
- Manual control with adjustable thermostat:  
— 60° to 200°F (16° to 93°C).
- Holding temperature gauge monitors inside air temperature.
- Non-magnetic stainless steel interior resists corrosion.
- Flexible installation:  
— Counter-top  
— Optional casters for mobility  
— Optional legs for stationary placement
- Low energy use.

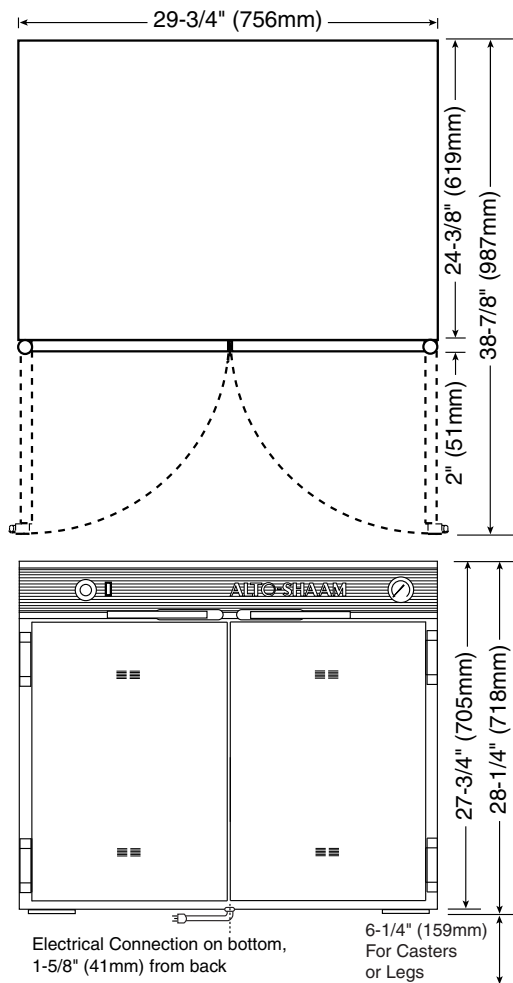
Cabinet has 22 gauge stainless steel exterior and French doors with two (2) positive latch door handles. It is controlled by one (1) ON/OFF adjustable thermostat, 60° to 200°F (16° To 93°C); includes one (1) indicator light; and one (1) holding temperature gauge to monitor inside air temperature. The cabinet is furnished with two (2) chrome plated side racks spaced at 3" (76mm) centers to hold full-size sheet pans or can be furnished with optional chrome plated wire shelves for holding half-size sheet pans and standard full-size pans (gastronorm).

☐ **MODEL 750-CTUS:** Food holding cabinet with French doors and manual control

### ADDITIONAL FEATURES & OPTIONS

- Casters or legs available





### DIMENSIONS: H x W x D




#### EXTERIOR:

28-1/4" x 29-3/4" x 26-3/8" (718mm x 756mm x 670mm)

#### INTERIOR COMPARTMENT:

20-7/8" x 26-7/8" x 21" (530mm x 683mm x 533mm)

### ELECTRICAL

VOLTAGE	PHASE	CYCLE/ HZ	AMPS	kW	CORD & PLUG
120V	1	50/60	18.8	2.25	 NEMA L5-30P 30A, 125V PLUG
208-240V					
at 208	1	50/60	8.4	1.75	 NEMA 6-15P 15A, 250V PLUG
at 220	1	50/60	8.8	1.94	
at 240	1	50/60	9.4	2.25	
230V (AGCY)	1	50	9.4	2.17	 CEE 7/7 16A, 25V PLUG

### PRODUCT\PAN CAPACITY

48 lb (22 kg) MAXIMUM VOLUME MAXIMUM: 51 QTS. (57 LITERS)
<b>FULL-SIZE SHEET PANS:</b> Six (6) 18" x 26" x 1" (457mm x 660mm x 25mm)
<b>HALF-SIZE SHEET PANS:</b> *Twelve (12) 18" x 13" x 1" (457mm x 330mm x 25mm) *WITH ADDITIONAL SHELVES
<b>FULL-SIZE PANS:</b> *Six (6) 12" x 20" x 2-1/2" (530 x 325 x 65 mm) GN 1/1 *WITH ADDITIONAL SHELVES
— Includes two (2) side racks spaced at 3" (76mm) centers

### INSTALLATION REQUIREMENTS

- Appliance must be installed level, and must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
- In order to maintain standards established by the National Sanitation Foundation, all counter-mounted equipment must be sealed to the counter with a NSF listed sealant, equipped with 6" (152mm) legs, or have casters.

### CLEARANCE REQUIREMENTS

3-inches (76mm) at the back, 2-inches (51mm) at the top, and 1-inch (25mm) at both sides

### WEIGHT

NET	141 lb (64 kg)
SHIP	155 lb (70 kg)
CARTON	34" x 36" x 30"
DIMENSIONS:	(865mm x 914mm x 762mm) (H x W x D)

### OPTIONS & ACCESSORIES

<input type="checkbox"/> Casters, 3" (76mm)	14227	<input type="checkbox"/> Pan Grid, Stainless Steel, Wire	PN-2115
<input type="checkbox"/> Casters, 5" (127mm)	4007	<input type="checkbox"/> Shelf, Chrome plated, Wire	SH-2851
<input type="checkbox"/> Legs, 6" (152mm)	5205		